



## THE WELLINGTON ARMS

Baughurst Road, Baughurst, Hampshire, RG26 5LP  
0118 982 0110

### Christmas Day Luncheon 2021

Mulled wine - merlot gently warmed with cinnamon, cloves, citrus & bay £7.50  
Wellington mimosa - freshly squeezed clementine juice with Vignarosa Prosecco £9.50

#### to begin

Ham hock & cheddar cheese croquettes, seeded mustard mayonnaise



#### starter

Rather posh lobster & crab bisque  
orange zest, a little chilli, dill & extra hand-picked white crab

Duck terrine, HG green tomato chutney, sourdough toast

Twice baked Westcombe cheddar cheese soufflé, braised young HG leeks, double cream & parmesan

Warm salad of Colston Basset blue cheese, pears, walnuts, chicory, fine green beans & lemon dressing



#### main course

Roast Peach Croft bronze turkey crown,  
root vegetable mash, pigs in blankets, cranberry & orange compote

Char-grilled 28-day, dry aged Grange Farm 10oz fillet steak,  
roast field mushrooms, Yorkshire pudding & home-grown horseradish cream

Posh fish pie - king scallops, prawns, smoked haddock, salmon & cod  
topped with cheesy potato mash

Roasted King Edward potatoes & brussels sprouts with pancetta



#### pudding

Christmas pudding, brandy butter & proper custard made from our hens' eggs  
(if you find the half-crown please exchange it for a glass of our sloe gin)

Caramel Custard

Classic baked caramel custard & oranges in cinnamon syrup

Chocolate tart with a scoop of vanilla bean ice cream & sozzled Agen prunes

Two fine English cheeses, HG damson compote & poppy seed crackers



Mrs Goodwin's coffee, Prince's tea or herbal infusion

Gingerbread reindeer



£150.00 per person, inclusive of 20% VAT. Children of 10 years or under £90.00. Menu may be subject to slight alteration.

A 12.5% service charge will be added to your bill. **Full payment required** at the time of booking confirmation.

**Pre-order:** required by Friday 17th December. **No cancellation, no refund once booking confirmed.**